



Weight ranges and capacities are approximate and depend on the dough consistency.

Technical specifications may change due to continued development. Please check the order confirmation.

All equipment respects CE Directives. The customer is responsible for any adjustments to comply with local regulations.



Les plages de poids et les capacités mentionnées sont approximatives et dépendent de la consistance de la pâte.

Les spécifications techniques peuvent changer en raison de développement continu. Veuillez vérifier la confirmation de commande.

Les équipements satisfont aux Directives CE. Le client est responsable de tout aménagement destiné à satisfaire aux réglementations locales.



El rango de pesos y las capacidades son aproximados y dependen de la consistencia de la masa.

Las especificaciones técnicas pueden variar debido al desarrollo continuo. Por favor, compruebe la confirmación de pedido.

La maquinaria cumple con las Directivas CE. El cliente es responsable de cualquier ajuste necesario para cumplir con las normas locales.



La gamma di peso e capacità sono approssimativi e dipendono dalla consistenza dell'impasto.

Le specifiche tecniche potrebbero subire cambiamenti dovuti allo sviluppo continuo delle attrezzature. Per cortesia, controllare sempre la conferma d'ordine.


Le macchine rispettano le Direttive CE. Il cliente è responsabile per ogni adattamento che è tenuto a rispettare nei confronti delle norme locali.

## LYBRA Dynamic Weight Checker

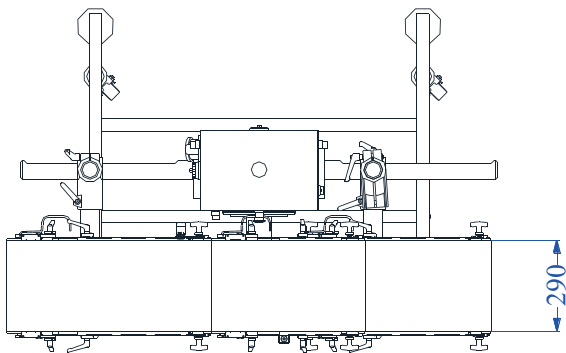
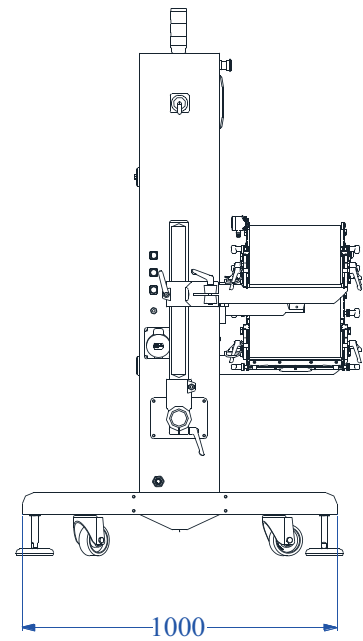
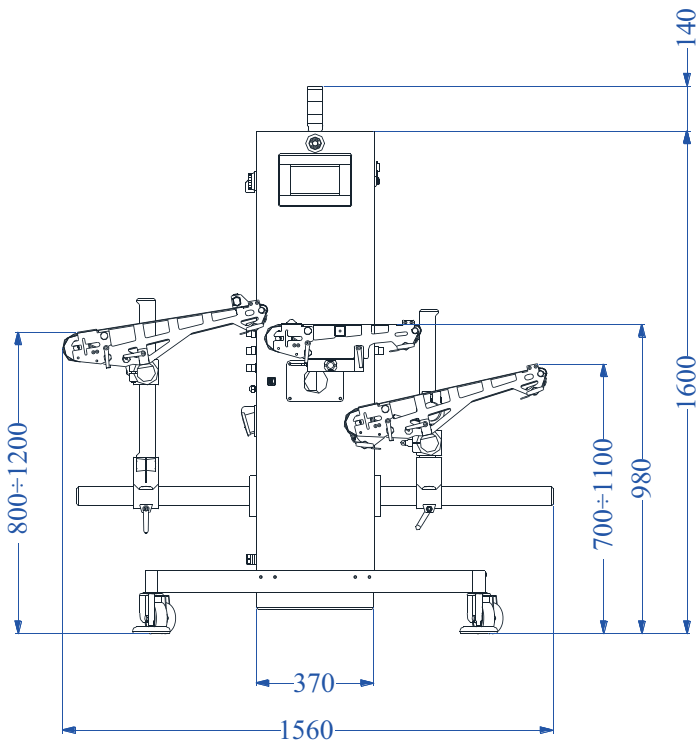


### MAIN FEATURES

- Guarantees the uniformity of your products.
- Trust but verify: **improve your quality standards.**
- Wheels for easy mobility and external feet to hold it in place (for maximum accuracy).
- Stainless steel frame and casing.
- Removable scrapers on the belts.
- Stored reports transferable by USB connection.
- Coloured lights to supervise the dividing accuracy from a distance.
- Friendly touch-screen panel with easy configuration of the recipes.
- Easy removable belts for cleaning and replacement, saving valuable time.
- FDA certified polyurethane TPU belts (blue).
- Automatic feedback and adjustment of the divided weight when paired with the Calybra divider (with memory pack); possibility to pair it with another brand of dividers on request.
- Facilitates **HACCP / ISO22000 / BRC** certifications.
- **Cost saving** – no more avoidable loss of dough or packed products.

Model	Notes	
 <p data-bbox="611 495 730 607"><b>Lybra DC</b> (Dynamic Checking)</p>	<p data-bbox="863 454 975 479">Useful to:</p> <ul data-bbox="863 483 1197 651" style="list-style-type: none"> <li>• Verify the weight of divided dough pieces</li> <li>• Feedback to and adjustment of the Calybra divider</li> <li>• Report daily production</li> </ul>	
 <p data-bbox="611 851 786 992"><b>Lybra DC+</b> (Dynamic Checking High Capacity)</p>	<p data-bbox="863 822 1075 846">As Lybra DC with:</p> <ul data-bbox="863 880 1190 1021" style="list-style-type: none"> <li>• Additional re-phasing step belt with photocell to facilitate high-speed production over 1400 pcs/hr</li> </ul>	
 <p data-bbox="611 1234 831 1319"><b>Lybra DS</b> (Dynamic Sorting)</p>	<p data-bbox="863 1205 1075 1229">As Lybra DC with:</p> <ul data-bbox="863 1263 1197 1348" style="list-style-type: none"> <li>• Automatic expulsion from the production line of incorrect weights</li> </ul>	
 <p data-bbox="611 1568 820 1680"><b>Lybra DS+</b> (Dynamic Sorting High Capacity)</p>	<p data-bbox="863 1525 1075 1550">As Lybra DS with:</p> <ul data-bbox="863 1583 1190 1724" style="list-style-type: none"> <li>• Additional re-phasing step belt with photocell to facilitate high-speed production over 1400 pcs/hr</li> </ul>	

Model	Speed	Weight range	Display resolution	Total power (400/50-3)	Weight (with shipment crate)
	Pc/hr	gr	gr	kW	kg
Lybra DC	100÷1400	40÷4000	1	0,12	290 (390)
Lybra DC+	100÷3000			0,24	335 (435)
Lybra DS	100÷1400			0,24	335 (435)
Lybra DS+	100÷3000			0,36	380 (480)



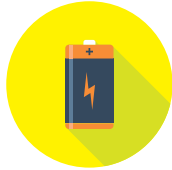
## Options



### **Dough Recovery System**

- Loads rejected dough portions directly back into the hopper
- Tailor-made dependent on the divider or external hopper in use

**COMMON OPTIONS for ALL EQUIPMENT**



**Special voltage**

- In case of:  
3-phase
- V <220 >240
  - V <400 >420



**Electrical system with UL certified components**

- Useful for:
- North American markets



**Packaging**

- Wooden crate + nylon cover + nylon bubble wrap
- Required for:
- General shipments (recommended)
  - ISPM is FAO treated



**Hermetically sealed bag**

- Additional bag for sea transport

**Project costs**

- Layout, test setup and trials of a bread line in the factory

**Central Emergency Stop for bread makeup line**

- Connectivity with non-Artezen components to be confirmed on request
- Suitable for emergency stop only